

WYSŁODZINOWYSTOUT

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **27.3**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Castle Pale Ale | 2.5 kg (40%) | 80 % | 8 |
| Grain | Żytni | 1 kg (16%) | 85 % | 8 |
| Grain | Strzegom Wiedeński | 1 kg (16%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 0.35 kg (5.6%) | 79 % | 16 |
| Grain | Carawheat (GR) | 0.25 kg (4%) | 68 % | 79 |
| Grain | Carafa III | 0.25 kg (4%) | 70 % | 1034 |
| Grain | Special B Malt | 0.15 kg (2.4%) | 65.2 % | 315 |
| Grain | Special W | 0.15 kg (2.4%) | 77 % | 280 |
| Grain | Czekoladowy | 0.1 kg (1.6%) | 60 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 32 g | 40 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | --- |